

Pink Taco

Operational Plan

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I. OPERATIONAL BUSINESS PLAN

The applicant's parent company operates various restaurant concepts around the country, including a restaurant in Miami pertinent to the application. A copy of the restaurant's proposed menu is included with the application materials.

The restaurant's hours of operation will be from 9am – 5am. The interior seats 146 and the exterior patio seats 32. The applicant operates a sidewalk café permit from the city to utilize the publicly owned property directly in front of the restaurant for a small outdoor dining area which currently consists of 6 tables with 24 seats, but is in the process of being expanded to 25 tables with 56 seats, open during normal restaurant operating hours.

The applicant will employ approximately two hundred and thirty employees in the restaurant operation as indicated below:

FLOOR		BAR	
Employee	Quantity		Quantity
Servers	69	Bartenders	26
Bussers	23	Bar backs	8
Hostess	18	Total	34
Total	110		

Managers	
	Quantity
Shift Supervisors	1
Floor Managers	3
General Manager	1
Total	5

Kitchen	
	Quantity
Kitchen Manager	1
Sous Chef	1
Cook	22
Prep	10
Dishwasher	47
Total	81

Total Restaurant	230
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From the total employee pool, the maximum number of employees per shift (e.g. dinner) employed at the restaurant will be approximately 50 employees as indicated below:

FLOOR	
Employee	Quantity
Servers	15
Bussers	7
Hostess	4
Total	26

BAR	
	Quantity
Bartenders	7
Bar backs	1
Total	8

Managers	
	Quantity
Shift Supervisors	1
Floor Managers	1
General Manager	1
Total	3

Kitchen	
	Quantity
Kitchen Manager	1
Sous Chef	1
Cook	7
Prep	2
Dishwasher	2
Total	13

Total Restaurant 50

II. PARKING PLAN

The subject property is currently operated as a restaurant and is a contributing historic structure, and therefore the restaurant contained therein has no parking requirement under the City Code. The subject property is within close walking distance to three major City of Miami Beach Municipal Parking garages (1041 Collins Avenue; 512 12th Street; and 1301 Collins Avenue), and one Miami Beach Municipal Parking Lot (1262 Collins Avenue), as well as numerous private parking options.

III. INDOOR AND OUTDOOR CROWD CONTROL PLAN

The applicant will utilize an online pager queuing system (OpenTable), messaging patrons via SMS so they can walk the neighborhood while waiting for seating. As a result of the foregoing, the applicant will be no cuing at the venue.

IV. SECURITY PLAN

The applicant intends to share a security guard with the building who will patrol the building premises 24 hours a day, 7 days a week. In addition, the applicant intends to hire 3 armed off-duty police officers from 9 pm through 3 am for special events, subject to availability. The applicant's staff will enforce patron age restrictions and workplace security as addressed in the employee handbook. In addition, the applicant has 19 monitored security cameras installed throughout the venue, interior and exterior, which cover the entire premises.

V. TRAFFIC CIRCULATION PLAN AND ANALYSIS

The subject property is within close walking distance to three major City of Miami Beach Municipal Parking garages (1041 Collins Avenue; 512 12th Street; and 1301 Collins Avenue), and one Miami Beach Municipal Parking Lot (1262 Collins Avenue), as well as numerous private parking options. Applicant anticipates many patrons will walk or take public transportation while staying at nearby hotels, which will not create a demand for parking.

VI. DELIVERY AND SANITATION

The restaurant's existing delivery receiving and sanitation area is located in the west portion of the property as indicated on the architectural plans.

The air-conditioned trash room contains ample space for dumpsters sufficient to accommodate the restaurant's operational needs. The restaurant has contracted with Waste Connections of Florida, Inc. for trash pick-up seven days per week, with an option for additional pick-ups in the event operational demand dictates.

The restaurant will utilize the existing loading zone on 12th Street together with the alleyway behind the premises (west of the property) for deliveries. The restaurant's deliveries arrive up to five times per week. In addition, the restaurant utilizes six alcoholic beverage suppliers that deliver twice per week on Tuesday and Friday. All deliveries will be completed no later than 4 p.m.

VII. NOISE ATTENUATION PLAN

The applicant has engaged AV Outsource to conduct a sound impact analysis and recommend sound mitigation measures to ensure the "entertainment" within the restaurant complies with the City's noise ordinance and does not create any adverse impact on the immediate neighborhood.

VII. TRANSPORTATION DEMAND MANAGEMENT MEASURES

The company rents five parking spaces for those employees who choose to drive. Otherwise, all other employees utilize non-automobile modes of transportation such as biking and walking.